

Family and Consumer Sciences**Course: Culinary Arts II****Course Code # 5657****_____ 2** Credits _____ 3*** Credits****School Year _____****Term: _____ Fall _____ Spring**

denotes competencies to be mastered for two credits *denotes competencies to be mastered for three credits

Student: _____	Grade: _____
Teacher: _____	School: _____
Number of Competencies in Course: _____	
Number of Competencies Mastered: _____	
Percent of Competencies Mastered: _____	

Standard 1.0 Students will trace the growth and development of the food production and service industry to gain insight regarding past, current, and future trends of the industry.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
1.1	Analyze current cultural and economic indicators to anticipate future trends in the food production and service industry.***			
1.2	Explore economic aspects, the free enterprise system, and the role of government as they relate to the food production and service industry.***			
1.3	Compare and contrast organizational structures, basic functions of divisions, and various establishments within the food production and service industry.***			

Standard 2.0 Students will identify and demonstrate the basic principles of safety and sanitation procedures used in the food production and service industry.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
2.1	Describe cross contamination and uses of acceptable procedures when preparing and storing potentially hazardous foods.**			
2.2	Discuss appropriate emergency policies for kitchen, dining room, and room service injuries.**			
2.3	Demonstrate first aid practices.**			

Standard 3.0 Students will demonstrate commercial preparation skills for all menu categories to produce a variety of food products.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
3.1	Develop garde-manager skills in producing a variety of cold food products.**			
3.2	Apply fundamentals of baking science to the preparation of a variety of products.**			
3.3	Demonstrate appropriate and creative styles in plating, including decorative pieces.**			
3.4	Apply the principles and nutrient retention practices to ensure the fulfillment of nutrient requirements, including those related to life cycle and special dietary needs.***			

Standard 4.0 Students will demonstrate employability skills required in the food production and service industry.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
4.1	Demonstrate quality guest service and customer relations including all aspects of communication.**			
4.2	Demonstrate ethical behavior within the food service establishment.**			
4.3	Describe job-interviewing skills.***			

Standard 5.0 Students will apply math skills to food production and service operations.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
5.1	Perform math calculations related to guest checks and billing.**			
5.2	Appraise the cost of food to calculate recipe costs and unit costs of each item to determine selling prices.**			

Standard 6.0 Students will create, operate, and manage a school- or community-based environment that is courteous and friendly, while providing quality service.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
6.1	Perform dining room service functions using a variety of types of service.**			
6.2	Illustrate interrelationships and workflow between room service, dining room and kitchen operations.**			
6.3	Demonstrate an understanding of employee relations, guest services, and customer relations, including the handling of difficult situations and conflict resolution.***			

Standard 7.0 Students will evaluate the importance of inventory and its relation to quality food production and service.

Learning Expectations		Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
7.1	Analyze the overall concept of purchasing, receiving, and storing food and non-food items according to specifications for maintaining quality.**			
7.2	Evaluate <i>Hazard Analysis Critical Control Point (HACCP)</i> critical control points managed by the purchasing, receiving, and storage functions.**			

Additional comments: _____

